

John Ainsley Master Thief

Arthur Somers Roche

Copyright 1924 NEA Service Inc.

THE JEWELLED CASKET

BEING HERE TODAY

John Ainsley, a man of education and breeding, becomes a master crook—preying upon other thieves. One afternoon on Fifth Avenue he knocks down a man whom he sees abusing a hunchback, and then runs.

At an auction sale he sees newly rich Marcus Anderson buy a golden, jewel-studded box for \$85,000. Later he sees Anderson in the company of the hunchback and a crook known as the White Eagle. The White Eagle lives in a modest private residence on the upper East Side, posing as a duke, with the hunchback as his secretary. Ainsley sets about to find out in what way the White Eagle is endeavoring to rob Anderson. He picks the lock of the East Side residence and enters.

NOW GO ON WITH THE STORY

I went over that house from cellar to servants' quarters on the top floor. In these latter rooms I found no clothing. The servants had been discharged and had left with all their belongings. Two floors below I entered a study. Behind it was the chief bedroom of the house. I knew that it must belong to the White Eagle. And in that bedroom were packed suitcases. To that room, then, the White Eagle would unquestionably come. But in the study was a decanter of wine and cigars. If I knew my Cochet, there would be at least one cigar smoked and one glass of wine drunk in celebration of his latest coup. In this room, then, behind a great leather couch, I envisioned myself.

But before I went into hiding I took half a dozen towels from the bathroom, and the hunchback, and from the bathroom took a score of apparently discarded cravats. I tested each one of these and found them satisfactory. They were no longer beautiful, but I was certain that they would prove serviceable. And behind the leather couch I knotted them into four stout bundles. I had finished when I heard the front door open.

Cochet bounded up the stairs with an activity which I envied. I hoped that I, when I attained his years, would be as supple. He entered the room where I was hidden, snapped on the lights, filled two glasses from the decanter on the table, and lifted one high above his head. The hunchback, less active, now entered the room. Cochet greeted him loudly.

"Drink, mon brave!" he cried. "Drink to the genius of the White Eagle, who sees and snags and rises triumphant!"

"Genius is too weak a word," said the hunchback. "You work miracles, my master."

He, too, took the other glass from the table and drank eagerly. Cochet filled the glasses again.

"And of a simplicity, Raoul," boasted the White Eagle. "This pig-deer of a professor shows his process box, opens it and lets his richest jewels gleam within it. And then, as he closes the safe door, I distract his attention and you snatch the box even as the door is being closed."

In my hiding-place I nodded approvingly. This was sleight of hand that might be matched against my own gift of legendariness.

The hunchback's voice was depressed. "I have the trick of the fingers, monsieur, but what are the mechanic's hands without the artist's brains?" To you goes all the credit.

Cochet laughed merrily. "But the profits, oh, mon vieux? They are more important than the glory, and you will have your share of those. But we must not stay here. That lady whom you have so justly termed vulgar may desire to see her jewels again and see you sneering. One never knows in what direction a woman's whim may lead her."

"As always, my master, you are right," said the cripple. "I will telephone for a taxicab; we shall disappear. In a fortnight we shall land in la belle France."

"But so much may happen in a fortnight."

I flattered myself that it was a fine worthy of the situation. Certainly, Cochet and Lotier greeted it with that stark amazement which a dramatic speech should arouse. I assure you that I have never enjoyed a noisier success as much as I have enjoyed this one now as, an automatic pistol in my hand, I followed my words into the room from behind the couch.

Cochet recovered his self-possession first.

"This is an unexpected honor, monsieur," he said. "The more honor, the more surprise to a modest man, I grinned. 'Messieurs will kindly elevate their hands and keep them in the air.'"

The hunchback flashed a lightning glance of question at the White Eagle. But Cochet knew that behind my levity lurked grimness. "Obey, Raoul," he ordered. He looked at me. "Does monsieur care to explain?"

I doubt if I could have carried myself any better than he, in such a situation.

"The Anderson jewel-box and its contents, monsieur," I said. "If monsieur will kindly give that to me, I shall bid him 'bon soir' and 'bonne chance.' I held out my left hand. The White Eagle simulated amusement. I cut short his laugh.

"I have overheard your conversation," I reminded him.

"Monsieur lacks a sense of humor," he retorted blandly. "He accepts like jokes as solemn truths."

"The box, please," I insisted.

"If monsieur's sad lack of humor persists, what can we do?" asked Cochet.

"Nothing," I snapped. "But I can do something. I can search you."

The cripple was ready to fight, but

Chicken Treats

When Cockerels Need Killing the Following Will Help Solve the Difficulty

Chicken Mold

One small chicken (about a three-pound broiler), 1 green pepper, 1 pint, onto chopped fine. 1 tablespoon of Worcestershire sauce, 2 pieces of celery chopped, ½ package of gelatin, 2 hard-boiled eggs, ½ teaspoon thyme, 1 tablespoon salt, ½ teaspoon pepper.

Bolt chicken until tender with salt, pepper and thyme, let cool and remove the meat from the bones. Soak gelatin in half a cup of cold water ten minutes. Heat chicken stock enough to dissolve gelatin, add gelatin and pour over the rest of the ingredients. Line a mold with the sliced hard-boiled eggs and add the chicken mixture. Set in the ice box to harden. This may be used as a salad and served on lettuce with tomato and mayonnaise.

Chicken Chasseur

(For Old Birds)

Cut a boiled chicken into pieces and saute in butter. When brown add one tablespoon of catsup and one tablespoon of grape juice. Season with salt and a pinch of cayenne pepper. Add one cup of chicken stock and let come to a boil. Add half a cup of button mushrooms if available. Let simmer over a low flame for thirty minutes. Just before serving thicken sauce with a tablespoon of flour rubbed smooth in a little cold water.

Chicken Croquette

Cut up two small chickens for frying. Rub well with flour to which has been added salt, pepper and one teaspoon of curry powder. Have a frying pan on the stove half full of fat. Place chicken in the fat and let it fry a golden brown. Place chicken in a large baking dish. Pour off the fat and make a brown gravy. Add to the gravy one large onion sliced, one can of plantains, one-half pound of mushrooms, one green pepper, one-half green pepper, one-half cup celery. Pour this over the chicken and let simmer until chicken is tender. Serve with boiled rice.

Southern Chicken Roll

To one and a quarter cups of cold cooked chicken add one-third of a cup of ripe olives minced, one-third of a teaspoon of scraped onion, one tablespoon of minced pimiento, and one eighth of a teaspoon of paprika. Make a rich biscuit dough for ordinary baking powder biscuits, roll to a third of an inch in thickness, spread with the chicken mixture, roll and bake fifteen or twenty minutes in a quick oven.

Deviled Chicken

Joint a cold roast, boiled, or broiled chicken and cut the breast into strips. Marinate the pieces in a bath of olive oil and lemon juice, equal parts, for three hours. Pepper and salt, roll in raw egg and cracker crumbs and leave in the refrigerator for an hour and fry a delicate brown. Have a sauce piquante of melted butter, lemon juice, French mustard and a dash of paprika. Pour this hot upon the chicken and serve.

Chicken and Vegetable Salad

Two cups cold chicken sliced, ½ cup cooked diced carrots, ½ cup cooked peas, ½ cup cooked string beans cut up, 1 teaspoon salt, 1 teaspoon paprika, 1 tablespoon chopped parsley.

Mix the chicken and vegetables and add salt, paprika and parsley. Marinate in French dressing and let stand in ice-box until thoroughly chilled. Arrange in nests of lettuce leaves and top with mayonnaise dressing.

The Tide of Gold

O, near-by hills of misty blue, This morning when I looked at you, There came a sudden lifting breeze, And vells of mist were flowing seas. And then a sea of yellow light Broke through and through and height on height.

Was glorified, The valleys dim Slept on nor sung their morning hymn, Until from radiant rim there rolled, In creeping tide to darkest hold, A flood that turned the vales to gold.

—Emily Patterson Spear.

Funny nobody ever goes in for a marathon plowing contest.—Dallas News.

Milk Producers Should Note

A bureau for the central reclamation of used milk bottles, which have been lost, strayed or misplaced, has been established in Chicago by milk concerns who have trouble in reclaiming their own bottles. All cities have this work to do. Part of the overhead on the road from farm to table.

Sorting the Lost and Found Milk Bottles

A bureau for the central reclamation of used milk bottles, which have been lost, strayed or misplaced, has been established in Chicago by milk concerns who have trouble in reclaiming their own bottles. All cities have this work to do. Part of the overhead on the road from farm to table.

Eton Heroes of the Long Glass

Race to Drink Pint and Half of Beer on Admission to Cellar

The rapidity with which some of our famous men could drink a pint and a half of beer is revealed by a book which has come to light by the death of Mrs. Hannah Thomas, of The Trap, in the High Street, Eton.

All those whose feats are recorded were Etonians and the drink was consumed in connection with an old custom known as "Long Glass."

"Long Glass" is a yard of glass with a tin stem and a wide lip with a bowl at the end. It held a pint and a half of beer and had to be drained by each boy on admission to Cellar or Comby Cellar was a kind of banquet, and to be invited to join was the indication of the achievement of some athletic feat.

To drink from Long Glass was not easy, for as it was lifted to the lips the beer rushed from the bowl and much was apt to be poured over the boy's face and neck.

A strict record was kept by stopwatch, the time each member took to empty the glass and the results were entered in a book which the drinker signed.

The record time was 9 secs.; taken by J. H. Gibbon, the well-known stroke. Lord Palmer's best time was 13 secs. A woman, the only one apparently, ever invited to "Cellar," took 45 seconds.

Other times, shown in the book, were: C. D. Burnell, 12 secs.; W. Astor, 20 secs.; Lord Northland, 19 secs.; S. C. R. Agar-Roberts, 23 secs.; Lord Ingestre, 23 secs.; Lord Brooke, 25 secs.; R. C. Pilkington, 15 secs.; Gerald V. Wollsey, 24.5 secs.; R. Innes-Ker, 37 secs.

We read that Americans are drinking \$1,000,000,000 worth of gin annually. The principal one of which is "Prohibition." The mother of Invention—New Britain, Wick (Ga.) Pilot.

"Fall-Sown Cereals"

The growing of fall wheat and fall rye in Canada is limited to those sections where these crops winter over successfully. The former occupies less than four per cent. of the area devoted to wheat in Canada, while the latter occupies over eighty per cent. of the area devoted to rye. Western Ontario is the chief zone where these crops are grown, while smaller acreages are found further East.

The chief advantage of a fall-sown cereal is the extra yield obtained, providing winter killing does not occur. The plants already have a root system developed and begin growing in the spring before the spring crops are even sown. This enables them to do their tillering before the drier weather of summer commences.

Among the heaviest yielding varieties are the white wheats of which Dawson's Golden Chaff and O.A.C. 104 are the best representatives. These are relatively hard and usually bring the farmer a good return from his acreage. About the best known of our red wheats, and which has proven to be quite hard, is Kharkov 22 M.C. This variety, although it does not rank as high as some of the later productions in winter hardiness, it is one of our best known high quality winter wheats in Canada. In winter rye Rosen and Petkus have given very high yields of grain, but the former is limited to those areas where winter killing is not serious.

Probably the most serious loss in fall-sown crops is through winter killing. After sowing it is necessary to consider the cultural requirements. Selection of well-drained land and provision for surface drainage are quite necessary, for no variety will stand heaving, or smothering from water and ice in the spring. The crop should be sown early enough in the fall to insure a good growth of artificial fertilizer nutrients and phosphate for greater yields and better quality should be given consideration.

Then, again, much loss in yield and price is incurred from smut. Stinking smut or bunt makes deep broad on the returns, which can easily be prevented by simple treatment. The seed for the winter wheat crop when properly treated with formalin solution and dusted with copper carbonate the crop from the above smut, especially if care is taken in removing all smut balls.

Winter wheat provides a cash crop for the farmer and is in great demand by the manufacturers of cereal breakfast foods, biscuit, cake and pastry trade, and as a poultry feed. Rye is useful for its grain and also has a place as a cover crop, hay crop, and for fall and spring pasture.

A. G. Whitehead, Central Experimental Farm, Ottawa.

"Very angular, isn't she?"
"Guess you'd be angular too if you'd been mixed in all the triangles she has."

Go Light

Nuclear motor...
"You may say what they please about Cholly he's got good stuff in him."
"I believe he has. He's invited us to dinner by swell friends all the time."

The Noble Peasantry

Quebec Action (Catholic and Lib.) Agriculture has been still and will remain the primary industry; the agricultural class will remain the reservoir of the leadership of the nation. Make the agricultural class prosperous, build up among farmers a numerous elite and we shall have done our people an inestimable service.

WRIGLEY'S P.K.

More for your money and the best Peppermint Cheewing Sweet for any money

"SALADA" TEA

Nowhere else but in a "SALADA" package can you obtain such high quality tea for so low a price and be sure that such quality will continue. Try one package! If it does not please you, your grocer will gladly refund you your money.

The Earth's Population Limit

This is yet far distant, asserts Dr. Badier, in L'Ere Nouvelle (Paris) relying on the calculations of two German geographers, who estimate that the earth as a whole could support a population of at least five times its present size. We recall...

"Some time ago Prof. Albert Penck, a Berlin geographer of wide repute, demonstrated, in the course of a series of scientific lectures, using authoritative statistics, that the fear of the approaching overpopulation of our planet, often expressed, is entirely without foundation. In fact, the earth to-day has but a fraction of the population that it is able to shelter and feed."

"At the present time the earth is inhabited by 1,800 millions of human beings. Penck concludes that, taken together, the continents offer the means of subsistence to eight billions of persons at least. The present population of the globe would, therefore, only be about one-fifth of the maximum."

"Another German geographer, also an eminent authority on this subject, Prof. Alois Fischer, declares that according to his own calculations the earth's population could never exceed 6,200 millions. Thus, even accepting these more modest figures, we see that the earth is still very far from overpopulation."

We must admit, however, that for some of the continents, considered separately, conditions are quite different. So far as Europe is concerned, Penck and Fischer agree in declaring that, in the relatively near future, the population there will reach the critical limit. According to Fischer, Europe can feed 600 millions of people at best. Now it already has 400 millions—about 80 per cent. of its capacity even now! Conditions are infinitely more favorable for the other continents. Asia could support 1,700 millions, according to Fischer; 1,200 millions, according to Penck; 1,300 millions, or about 70 per cent. of its capacity.

In America, conditions differ in North and South America. South America could support an increased population of 1,200 millions beyond the present total. In North America the situation is less favorable. The present population, which is 145 millions, would stand an increase of 800 millions, as Fischer estimates, or 1,100 millions, on Penck's.

"Africa and Australia offer the greatest possibilities in the way of increased population. Penck calculates that Africa is able to support 2,300 millions of souls, while it now has only 140 millions. Fischer puts the maximum at 1,500 millions.

"Australia has now only nine million inhabitants and could support 450 million more."

"Although old Europe is filled up to 90 per cent. of her total capacity Africa and Australia have reached respectively only 7, and 2 per cent. The perspective opened for the human race are thus more reassuring."

Make Cool July Buffet Meals

The time has not yet come when the efficient housewife can turn the cooling system to relieve the elegance of a July evening. She can, however, approach this desiderable state by the utilization of perfect refrigerating system in the kitchen. A cool buffet supper served on the porch is guaranteed to take the bite out of the hottest July scorch. If you think this is advisable always have a few "Makings" on hand.

"Cold meats, for instance, potato salad or vegetable salad, or a salad of chicken, fruits, lobster, scallops, crabmeat or shrimp. Stuffing, eggs, meat loaf, individual spices, pickles and melted in interesting shapes, or aspic of larger size, of chicken, Chicken mousse, A savory deli, tomato jelly, mint jelly for lamb, hamato surprise, apple sauce, apple sauce, apple sauce for pork, cottage cheese.

"Suggestions for the delicious and always welcome 'extras' that accompany the main course of a buffet meal are: a selection of Hors d'oeuvre; canapies or open sandwiches; a cold tray dish (fradled in ice) of caviar or cotta cheese; a generous bowl of cottage cheese; potato chips; cold slaw; relishes, such as pickles, ripe or green or stuffed olives; salted or plain nuts; preserved ginger.

The most popular buffet deserts are ice cream; a group of several kinds of cheeses; a larger cake or small assorted cakes; fruits; raw or in compote."

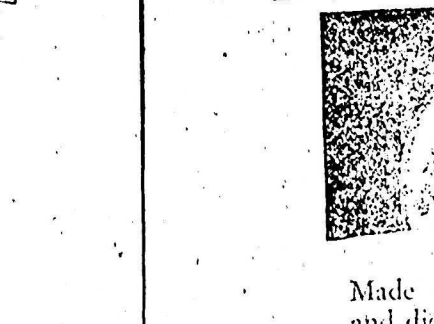
A Matter of Taste

Lords Mercury: People who go to the theatre to be shocked usually are shocked, but when they see hundreds of decent people who are not at all shocked they are sure that there is a chasm between the respective standards of the two classes.

WRIGLEY'S P.K. More for your money and the best Peppermint Cheewing Sweet for any money

WRIGLEY'S P.K. More for your money and the best Peppermint Cheewing Sweet for any money

WRIGLEY'S P.K. More for your money and the best Peppermint Cheewing Sweet for any money



Nowhere else but in a "SALADA" package can you obtain such high quality tea for so low a price and be sure that such quality will continue. Try one package! If it does not please you, your grocer will gladly refund you your money.

Don't Let Babies Have



Much of the children's stimulation is provided by the toys that they play with. Beyond that, the child's mind is not stimulated. It is only by the use of toys that the child's mind is stimulated. Toys that are made of wood are better than those made of plastic. Toys that are made of metal are better than those made of wood. Toys that are made of rubber are better than those made of metal. Toys that are made of glass are better than those made of rubber. Toys that are made of stone are better than those made of glass. Toys that are made of wood are better than those made of plastic.

WRIGLEY'S P.K. More for your money and the best Peppermint Cheewing Sweet for any money

WRIGLEY'S P.K. More for your money and the best Peppermint Cheewing Sweet for any money

WRIGLEY'S P.K. More for your money and the best Peppermint Cheewing Sweet for any money

WRIGLEY'S P.K. More for your money and the best Peppermint Cheewing Sweet for any money

WRIGLEY'S P.K. More for your money and the best Peppermint Cheewing Sweet for any money

WRIGLEY'S P.K. More for your money and the best Peppermint Cheewing Sweet for any money

WRIGLEY'S P.K. More for your money and the best Peppermint Cheewing Sweet for any money

WRIGLEY'S P.K. More for your money and the best Peppermint Cheewing Sweet for any money

WRIGLEY'S P.K. More for your money and the best Peppermint Cheewing Sweet for any money

WRIGLEY'S P.K. More for your money and the best Peppermint Cheewing Sweet for any money